

TYPHOID IN LYNN CLAMS.

So Claims Report Made by Board of Health.

Clams dug in Lynn harbor at low tide contained typhoid germs, according to a report made to the Lynn board of health by Hamlin P. Bennett, the city chemist.

The examination was made when it became evident that the clams were in some way responsible for the unusual number of typhoid cases reported for this season. Of the 17 fever patients within the last three months, five are said to have been made ill by eating clams dug from the harbor.

The chemist also says that he found germs in the water near where the clams were dug, and that the mud in which they lived was contaminated.

N. F. Fish Trade.

Says the St. John's, N. F. Trade Review:

Nothing new to report since last issue, and the trade has been reduced to transactions between city fish exporters and city retail grocers. Though small in individual order, this trade amounts to something in the aggregate, because, as a matter of fact, we are becoming greater fish eaters every day. This is not because fish is much cheaper than meat, but because we have a greater appreciation of fish than we used to have. Besides, the salt fish sold, the trade in fresh fish of all kinds (when we can get it) is brisk, and boxed fish, bloaters, etc., put up by local men, are also having an extensive sale.

NEW YORK ON SALT MACKEREL

Domestic mackerel may cease to be the lame duck department on the next catch, says the Fishing Gazette. Of course present stocks are scarce.

The startling information is at hand that there is a pronounced move now on to substitute domestic mackerel for the imported variety when the hand of Mars makes more serious inroads into the foreign mackerel market and cripples its natural production. There is a scarcity of barrels at Gloucester. Tens of thousands of barrels are wanted. There's a reason.

Said one of New York's veteran authorities last Wednesday:

"You know there is practically no domestic mackerel. On the last catch vessels got but little mackerel from our shores. There may be some bays and Cape Shore mackerel available.

"We'll soon have new mackerel now, you know. I don't know whether any vessels have started out for them yet or not, but it is time they were out.

"You can rest assured, however, that there is practically no supply of domestic mackerel on the market at present, and as there were few bays and Cape Shore mackerel caught I doubt very much whether there are many available stocks of either variety."

"We have made money on mackerel, and we are going to make some more," said New York's largest handler of Norway mackerel a few days ago. "I know some people are kicking. They say there is no money in mackerel, but

there is. I've put a crimp in prices, as I told you I would." I'm bidding for large lots of mackerel. I'll get them, too."

Several other large handlers of Norway mackerel agreed with the new schedule of price quotations as they now appear in the price tables of this issue of The Fishing Gazette.

Said a New York factor last Tuesday:

"The mackerel market is dull, and considering the Lenten season, the demand is exceptionally poor, and trade is buying only from hand to mouth, and is exceptionally particular in regard to quality."

The imports into the port of New York for the week ending February 27, 1915, included \$20,187 worth of fish.

Says the Boston Fish Bureau. "Salt mackerel are in moderate demand. Receipts in this city the past week have included 21 bbls. from Canada, 312 bbls. from Ireland and 165 from Norway. No curing operations are reported at any point."

Mch. 19

ALL IN FOR GOOD MONEY TODAY

Eight of the Off Shore Fleet at New Pier With Paying Trips.

The new pier claimed all the fishing arrivals this morning, eight fares being in for market.

The largest trips were those of schs. A. Piatt Andrew, Capt. Wallace Bruce, 46,000 pounds; Conqueror, Capt. Robertson Giffin, 68,000 pounds; Commonwealth, Capt. Frank Watts, 50,000 pounds; Morning Star, Capt. Harry Ross, 45,000 pounds.

Quotations were \$3.70 to \$4.50 a hundred pounds for haddock, \$5 for large and \$3 for market cod, \$3 to \$6 for hake, \$2.50 for pollock, \$1.75 for cusk, and 22 cents and 23 cents a pound for fresh halibut.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

ARRIVALS AT BOSTON FISH PIER.

Sch. Gov. Foss, 20,000 haddock, 6000 cod, 400 halibut.

Str. Surf, 37,000 haddock, 16,000 cod.

Str. Wave, 32,000 haddock, 3000 cod.

Sch. A. Piatt Andrew, 28,000 haddock, 7500 cod, 4000 hake, 700 cusk.

Sch. Conqueror, 34,000 haddock, 17,000 cod, 5000 hake, 12,000 cusk.

Sch. Mary F. Sears, 16,000 haddock, 5000 cod, 4000 cusk, 3000 pollock.

Sch. Commonwealth, 32,000 haddock, 4500 cod, 5000 hake, 6500 cusk.

Sch. Morning Star, 35,000 haddock, 6600 cod, 2000 cusk, 1000 pollock.

Haddock, \$3.70 to \$4.50 per cwt.; large cod, \$5; market cod, \$3; hake, \$3 to \$6; pollock, \$2.50; cusk, \$1.75; halibut, 23 cents and 22 cents per lb.

Claims the Retailer of Fish Doesn't Get All the Profit

The Canadian Fisherman says:

It is a peculiar fact that persons engaged in different branches of a particular industry know very little about each other. The farmer who knows the grain knows nothing of the work of the miller who grinds it into flour and of the man who sells the flour to the

consumer. An apple grower sells apples to a dealer at any one dollar a barrel. (He picks up a paper and notices that a fruit merchant is selling his apples at four dollars. Mr. Apple Grower feels that he has been bunced out of at least a dollar, and considers that he got the raw end of the

deal, while some other fellow got the profit.

We all know that the fisherman deserves more than what he gets. He has to risk his life and undergo all kinds of hardships in the business of catching fish, but he is making a mistake when he supposes the distributor and retailer are grabbing all the profit. If they could get more than 8 cents a pound for their fish, they would do so, but the fish eating public absolutely refuses to pay more. It is the public who set the prices—not the retailer. The housewife who comes into a store to buy fresh fish doesn't care a row of pins for the fisherman, and to tell her that rough weather had caused a scarcity of fish and a rise in price makes her think that it is a scheme on the part of the storekeeper to get more profit. The result is she buys something else.

Fish is not a staple like meat and eggs. People will buy meat and eggs at almost any price, but they will not buy fish. The retailer simply has to keep his fish prices low enough to tempt the public to purchase. Fish cannot be kept indefinitely. It must be sold within a certain time or it will be worthless. Cold storage helps the distributor and the retailer out to a certain extent but cold storages cost money to run and in the fish business cold storage is absolutely necessary to maintain a steady supply during bad weather and to take care of an overstock of fish, for which there is no market.

Coming back to the fisherman's price of 2 cents and the retailer's price of 8 cents, let us analyse what amount of labor is put upon the fish by the hands it passes through. The fisherman pays for his bait and gear and his share in boat or vessel. He dresses the fish and receives 2 cents per pound for it on the dock of the distributor.

The distributor has to keep up a wharf and fish sheds; he has to pay for labor in packing the fish for shipment, also for ice, boxes and barrels and cartage to the shipping point. In addition he has to maintain a sales office or a commission agency to sell the fish to the retailer. That means expenses for office rent, the employment of a traveller to get orders and numerous other small items which are absolutely necessary to do business. The distributor sells the fish for 4 cents a pound to the retailer.

The retailer probably pay express charge of 1 1-2 cents a pound which

brings the cost of the fish to him 5 1-2 cents. He sells at 8 cents to the public, making an apparent clear profit of 2 1-2 cents a pound. It looks that way, but what is he? In the cities, store rents are high, and taxes for heat and light pretty heavy. The retailer also has to keep delivery wagons, and in an article which is largely delivered in fact but a very small proportion of fish orders are carried away by purchasers. The delivery is an expensive item. Stabling and horse is very dear but no fish merchant do business without a horse and on. If fish were in great demand a team kept busy all day delivering orders the expenses would not be great, but where fish is only used fast days and but little at other times it comes high. As an instance of expense of a delivery a prominent

taller relates the following:

"A lady living in the North End of this city telephones down for five pounds of fresh haddock to be delivered that day. I had to send my own out to her place to deliver that haddock and the driver was nearly two hours getting out there and back. You hired a team to take your fish there and back it would have cost two or three dollars. Where does the profit come in? If people would get their fish, instead of making it to deliver it, or the demand doubled, I could sell it cheaper and make more profit."

We have not enumerated every item in what has been written above, but what we have pointed out will show that there is no fancy profits made in the fish business by any of the three sections who handle it. The public, in the case of fish, typically dictates the price, and such time as there is a steady and very demand no person is going to make a rapid fortune out of a fish business.

WAS HARD ON HERRING

A London correspondent engaged in the fishing industry in the North of Scotland gives some information of the disastrous effects of the leaving out of account difficulties regard to remittances due from the war, fish curers had been in Germany of a total value of £450,000. In addition, they left on their hands at home barrels, for which, owing to the closing of the Baltic, no market could be found. Part of this quantity had been sold to American and Norwegian buyers, but at sacrificing prices, 90,000 barrels have been shipped to Russia via Archangel, where they still remain, owing to the present goods getting the preference the only railway available for port. Even now the fish curers in stock 80,000 barrels, which have become worthless. —Halifax

McH. 19
**CAPT. JEROME
SCORES AGAIN**

**"Grand Old Man" of Halibut
Fleet Is Home With
Fine Trip.**

Sch. Catherine Burke, Capt. Jerome McDonald, arrived from a Grand Bank halibut trip shortly before 11 o'clock this forenoon, hauling for 35,000 pounds fresh halibut and 5000 pounds salt cod. The American Halibut Company purchased the halibut at 1 1-2 cents a pound for white, and nine and one-half cents for gray. The Burke had plenty of hard weather during the trip out. The craft landed on fish shortly after reaching the grounds, but on account of the weather was able to make but three short sets. All the crew had handline fish besides. Gill netting receipts yesterday were about 20,000 pounds, about half cod and the remainder haddock, hake and pollock.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:
Str. Medomak, gill netting, 2500 lbs. fresh fish.
Str. Dolphin, gill netting, 1300 lbs. fresh fish.
Str. Evelyn H., gill netting, 1000 lbs. fresh fish.
Str. Quartette, gill netting, 1000 lbs. fresh fish.
Str. Julia May, gill netting, 1800 lbs. fresh fish.
Str. Lorena, gill netting, 550 lbs. fresh fish.
Str. Nora B. Nickerson, gill netting, 1000 lbs. fresh fish.
Str. Ethel, gill netting, 2000 lbs. fresh fish.
Str. Robert and Edwin, gill netting, 100 lbs. fresh fish.
Str. Mystery, gill netting, 700 lbs. fresh fish.
Str. Quoddy, gill netting, 3500 lbs. fresh fish.
Str. Enterprise, gill netting, 2500 lbs. fresh fish.
Str. Sunflower, gill netting, 1000 lbs. fresh fish.
Sch. Catherine Burke, Grand Banks, 10,000 lbs. fresh halibut, 5000 lbs. salt cod.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$5 per cwt.; medium, \$4.25; snappers, 3. Georges halibut codfish, large, \$5; medium, \$4.25.
Eastern halibut codfish, large, \$4.25; medium, \$3.75; snappers, 3.
Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.50.
Hake, \$1.50.
Haddock, \$1.75.
Pollock, \$1.50.
Newfoundland herring, \$3.25 per bbl. for salt bulk, \$4.25 per bbl. for pickled.

Fresh Fish.

Splitting prices:
Haddock, \$1.10 per cwt.
Western cod, large, \$2.25; medium, \$1.50; snappers, 75c.
Eastern cod, large, \$2; medium, \$1.50; snappers, 75c.

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All codfish, not gilled, 10c per 100 pounds less than above.
Hake, \$1.25.
Cusk, large, \$1.75; medium, \$1.15; snappers, 50c.
Pollock, round, 80c; dressed, 90c.
Fresh halibut 13 1-2c for white and 9 1-2c for grays.

Newfoundland frozen herring, 3c per lb.

Portland Fish Notes.

The Topsail Girl came in Wednesday with the largest single fare of the day, landing 12,000 pounds. The other trips in were the Bernie and Bessie with 10,000 the Mary E. Ruth with 7000, Mary E. Sennett, 6000 and the Marjie Turner with the same amount. Many of the smaller boats also arrived with fair sized trips.

Good Stocks.

Sch. Pontiac, Capt. Ernest Parsons, stocked \$2630 and the crew made the fine share of \$82.50 on the recent single dory haddocking trip.

Sch. Fanny Belle Atwood, single, dory fishing, stocked \$2300 and the crew shared \$68 on the last trip.

Another Lunenburg Banker.

Another addition has been made to the fishing fleet of Lunenburg, by the arrival of the tern schooner Marjorie McGlashen from Liverpool, where she was launched from the yards of D. C. Mulhall and designed by Robie McLeod. She is 132 feet over all, 26 feet beam and 10 feet 6 inches hold and fitted with all the latest equipments, including a 7 horsepower gasoline engine for weighing anchor and hoisting sail. She is owned by Captain Hibbert Wambach and others of Parks Creek, who will command her fishing during the fishing season and go in for the West India trade during the winter months.

Fishermen Sent Home.

Among the passengers on the steamer Boston, which arrived yesterday at Boston from Yarmouth, N. S., were Charles Townsend and Leaman Langley, members of the crew of the Boston fishing schooner Manhasset, now fishing off Cape Shore grounds. When their vessel put into Shelburne recently the two men were given shore leave, and when they returned to rejoin their vessel they found she had sailed without them. The men were sent to Yarmouth, and from there they were sent home by the United States consul.

Halibut Sale.

The halibut fare of sch. Catherine Burke sold to the American Halibut Company for 13 1-2 cents per pound for white and nine and 1-2 cents for gray.

McH. 20
**BOATS FINDING
FISH VERY SCARCE**

The only receipts yesterday were those of the gill netters. The shore boats did poorly, the fishermen reporting fish scarce indeed.

The gill netters are looking for the haddock struck about March 11 when some good catches were made. Yesterday's landings were about one-half cod and the remainder mixed fish.

Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Nora B. Robinson, gill netting, 500 lbs. fresh fish.
Str. Evelyn H., gill netting, 2000 lbs. fresh fish.
Str. Julia May, gill netting, 800 lbs. fresh fish.
Str. Medomak, gill netting, 1200 lbs. fresh fish.
Str. Dolphin, gill netting, 800 lbs. fresh fish.
Str. Ethel, gill netting, 1500 lbs. fresh fish.
Str. Sawyer, gill netting, 2500 lbs. fresh fish.
Sch. Olga, Provincetown.
Sch. Harriett, shore.
Sch. Actor, shore.
Sch. Mary F. Sears, via Boston.

Vessels Sailed.

Sch. Jeanette, haddocking.
Sch. Actor, haddocking.
Sch. Mary DeCosta, haddocking.
Sch. Edith Silveira, haddocking.
Sch. Leonora Silveira, haddocking.
Sch. Olga, Newfoundland.

**GOT CLOSE INTO
THE BREAKERS**

**Sch. Catherine Burke Had
Close Call Near Sable
Island Bar.**

Sch. Catherine Burke, Capt. Jerome McDonald, which arrived yesterday forenoon from a halibut trip, had an exceedingly narrow escape from striking on the dreaded Sable Island bar on the way home, during a heavy north west gale and snow storm.

The Burke was coming along at good clip, with the snow falling thick and fast, so that it was impossible to see any great distance ahead. It was about 2 o'clock in the afternoon, when the craft found herself in breakers and was less than a third of a mile from one of the bars of Sable Island, although all hands supposed they were many miles from it. The craft quickly tacked and sailed off into deep water again, but about 9 o'clock, that evening again the breakers, which could be seen by the lookout in the rigging, were made out ahead. Luckily again, they were discovered in time, allowing the crew ample time to tack ship and escape the treacherous shoal.

McH. 20 117
**TWO CRAFTS IN, IS
BOSTON'S STORY**

Two arrivals was all that reported at Boston during the night. Both fares were at the South Boston pier, they being schs. Jorgina, 4000 pounds and Mary C. Santos, 22,000 pounds.

Wholesalers paid \$2.50 to \$4 a hundred for haddock, \$5 for large cod, \$2.50 to \$3 for market cod, \$1 to \$6 for hake, \$3 for pollock and 15 cents a pound for fresh halibut.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

ARRIVALS AT BOSTON FISH PIER
Sch. Jorgina, 2000 haddock, 1100 cod, 1500 hake.
Sch. Mary C. Santos, 22,000 haddock, 500 cod, 4000 hake.
Haddock, \$3.50 to \$4 per cwt.; large cod, \$5; market cod, \$2.50 to \$3; hake, \$4 to \$6; pollock, \$3; halibut, 15 cents per lb.

TODAY'S FISH MARKET.

Salt Fish.

Handline Georges codfish, large, \$5 per cwt.; medium, \$4.25; snappers, 3. Georges halibut codfish, large, \$5; medium, \$4.25.
Eastern halibut codfish, large, \$4.25; medium, \$3.75; snappers, 3.
Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.50.
Hake, \$1.50.
Haddock, \$1.75.
Pollock, \$1.50.
Newfoundland herring, \$3.25 per bbl. for salt bulk, \$4.25 per bbl. for pickled.

Fresh Fish.

Splitting prices:
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Western cod, large, \$2.25; medium, \$1.50; snappers, 75c.
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All codfish, not gilled, 10c per 100 pounds less than above.
Hake, \$1.25.
Cusk, large, \$1.75; medium, \$1.15; snappers, 50c.
Pollock, round, 80c; dressed, 90c.
Fresh halibut 13 1-2c for white and 9 1-2c for grays.
Newfoundland frozen herring, 3c per lb.

OYSTER TRADE HARD HIT.

Business Has Barely Reached 60 Per Cent. of Normal.

The oyster season which will shortly end has been the poorest which the oystermen have known in many years. Some of the largest concerns in the business do not hesitate to characterize it as the poorest in its history. The volume of oyster trade this winter has rarely reached 60 per cent. of normal.

Leading Connecticut oyster growers are inclined to take matters philosophically and hope for a better season next winter, but say that the oyster seems to have come to be considered a luxury. The demand for oysters has been affected by general business conditions, by a very poor crop in 1914, the mild weather during the best of the months and to no small extent the disparagement of the oyster by health authorities.